

# MERITUS

## SHIRAZ

MCLAREN VALE 2010

*Meritus wines display uplifting regional flavours, layered complexity and a soft approachable finish.*

### Vineyard

The Meritus vineyards are 45 years old and situated in the stunning coastal wine region of McLaren Vale on South Australia's Fleurieu Peninsula. 'The Vale' is blessed with a maritime climate of warm sunny days and evenings with cooling sea breezes.

### Winemaking

Gentle basket pressing, cold soaking in open fermenters, a state-of-the-art French Vaucher Bequet berry sorter are all elements used at our modern winery to create this wine. French oak integrates perfectly to enhance key varietal and regional characteristics.

### Vintage

Above average rainfall in autumn and winter combined with a perfect growing season ensured outstanding quality fruit for the 2010 vintage. Winemakers were able to pick fruit at optimum levels providing a foundation to make wine of outstanding quality, balance and structure.

### Medals

Bronze - 'Wine and Spirits Asia' 2012 Wine Challenge

### Colour

Deep crimson with a garnet hue.

### Bouquet

A lifted bouquet of black pepper and spice, vibrant redcurrants, violets, and briar.

### Palate

A generous palate showing initial primary fruits of ripe plum, black cherry, mulberries and quince. Delicate secondary notes of caraway seed and fennel add to the complexity while subtle French oak influence harmonises with soft fruit tannins providing a savoury, lingering finish.

### Serving and Cellaring

This wine is rich and complex and will continue to develop for 5+ years. Store wine lying down at a constant temperature of 15-18 Degree Celsius. Decanting is recommended to open up the flavours and enhance the complexity of the wine.

